

# Food Establishment Inspection Report – City/Town of

*Milton*

Establishment: <i>Funningham/Colliox School</i>	Date: <i>11/7/18</i>	Page 1 of 3
Address: <i>44 Edgehill Rd</i>	Time in: <i>1:05 AM</i>	Time out:
Telephone: <i>617-818-1051</i>	Permit No.: <i>060</i>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Owner: <i>Milton Public Schools</i>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <i>Mary Ellen Comer</i>		
Inspector: <i>Erin Egan</i>		

**FOOD BORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives; approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:  Discussion with Person-in-Charge: *yes*

Signature of Person-in-Charge: <i>Mary Ellen Comer</i>	Date: <i>11/7/18</i>
Signature of Inspector: <i>Erin Egan</i>	Date: <i>11/7/18</i>

MDPH report form – 10/5/18 version

# Food Establishment Inspection Report – City/Town of

Milton

Establishment: Cunningham/Collicott School

Date: 11/7/18

Page 3 of 3

Temperature Observations			
Item / Location	Temp (°F)	Item / Location	Temp (°F)
Handsocks all	>160	Pasta	150
Ref	40	Sauce	155
Milk	39	Meatballs	180
		Walk in freezer	0
		Walk in ref	35
		Freezer	1

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
		mcomer@miltonpublicschools.org	
		Sanitizer 200 PPM	
		Dishwasher >160°F	
		Hoods cleaned August 2018	
		Trash outside looks good	
		Dry storage looks good	
		Debbie out today, Mary Ellen is PIC	

Signature of Person-In-Charge: Mary Ellen Comer

Signature of Inspector: J. Insign

Date: 11/7/18

Date: 11/7/18

# SFS Of New England, Inc.

*checked receiving*

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

## SITE VISIT REPORT

Site: Cunningham Colicet

Food Safety & Sanitation Procedures  
Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable

District: Mill or

Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	✓	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	✓ <i>can open</i>	Proper Storage of Food & Supplies	✓ <i>a few boxes on floor</i>	Thermometer Calibration	✓
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	✓ <i>in fridge</i>	Cooling Log	✓
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength		SDS Readily Available	✓	Receiving Log / Milk Invoices	✓ <i>on production</i>
Buckets	✓	Floors	✓ <i>OK</i>	Training Records / Self-inspections	✓
Bottles	✓	Walk-in Organization	✓ <i>OK</i>	Receiving/Dumpster Area	✓ <i>good</i>
Sink(s)	✓				

(Check all boxes that apply)

### Training & Site Visit Comments

- ☐ MSDS      ☐ Mixing      ☐ HACCP      ☐ OSHA  
☐ Wash / Rinse / Sanitize      ☐ Usage      ☐ Cleaning Procedure      ☐ Other (Explain Below)

Training Module: \_\_\_\_\_

Employees Trained:

Comments: *Reviewed OSHA plan on addressing hazardous chemicals w/ Mary Ellen. Kim, Ginny, Mary & Sandy. Removed staples from to keep eye on the electric can opener - I cleaned it today - it needed it. Checked dishwasher food temp & interior - good.*

Date: 3/28/19

Susan MacAllister  
SFS of New England Service Technician

Mary Ellen Comer  
Site Supervisor

*Asked Mary for hot/cold*

# Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Curry College Bookstore</u>	Date: <u>11/5/2018</u>	Page 1 of <u>3</u>
Address: <u>1071 Blue Hill Ave</u>	Time in: <u>3 PM</u>	Time out:
Telephone: <u>617-733-2322</u>	Permit No.: <u>061</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Curry College</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Liam Tremlett (Erin is Manager)</u>		
Inspector: <u>Erin Sean</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
<b>Employee Health</b>						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrhea events						
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>						
8 Hands clean & properly washed						
9 No bare hand contact with ready-to-eat food						
10 Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, & unadulterated						
14 Required records available: shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives: approved & properly used						
28 Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>11/5/18</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>11/5/18</u>

Food Establishment Inspection Report – City/Town of Milton

Establishment: Cherry College Bookstore

Date: 11/16/18

Page 3 of 3

Temperature Observations			
Item / Location	Temp (°F)	Item / Location	Temp (°F)
	Ref	40	

Observations and/or Corrective Actions
<p>1. The contractor shall be responsible for obtaining all necessary permits and approvals from the relevant authorities.</p> <p>2. The contractor shall ensure that all work is carried out in accordance with the approved plans and specifications.</p> <p>3. The contractor shall maintain a safe and secure work environment at all times.</p> <p>4. The contractor shall provide adequate training and supervision for all personnel involved in the work.</p> <p>5. The contractor shall ensure that all materials and equipment are of high quality and suitable for the intended purpose.</p> <p>6. The contractor shall ensure that all work is completed within the agreed time frame and budget.</p> <p>7. The contractor shall ensure that all work is carried out in a professional and courteous manner.</p> <p>8. The contractor shall ensure that all work is carried out in a safe and secure manner.</p> <p>9. The contractor shall ensure that all work is carried out in a professional and courteous manner.</p> <p>10. The contractor shall ensure that all work is carried out in a safe and secure manner.</p>

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
105 CMR 500.006 (4) Labeling requirements		Expired soups removed from shelf (exp 10/30/18)	COS

Signature of Person-In-Charge: \_\_\_\_\_

**Signature of Inspector:**

Date: 1/5/18

Date: 11/5/18

# Food Establishment Inspection Report – City/Town of

Milford

Establishment: <u>Curry College Global Market</u>	Date: <u>10/30/18</u>	Page 1 of <u>3</u>
Address: <u>1071 Beech Hill Avenue</u>	Time in: <u>2:10 PM</u>	Time out:
Telephone: <u>617 353 2256</u>	Permit No.: <u>063</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Curry College / Sodexo</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Person-in-charge: <u>Chris Alger</u>		
Inspector: <u>Erin Scanlon</u>		

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<b>Supervision</b>						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
<b>Employee Health</b>						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>						
8 Hands clean & properly washed						
9 No bare hand contact with ready-to-eat food						
10 Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, & unadulterated						
14 Required records available: shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	NO	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives: approved & properly used						
28 Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection:      Discussion with Person-in-Charge:

Signature of Person-in-Charge:

Signature of Inspector:

Date:

Date:



# Food Establishment Inspection Report – City/Town of

Milton

Establishment: Curry College Global Food

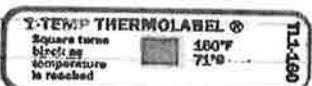
Date: 10/30/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hummus	38	Walk in	40	Freezer	0
Drf	38	Hot boiled eggs	41	Freezer	-4
Hot water	120	Milk cooler	39	Alfredo	135
Alfredo 155	130	Potato Salad	39	Walk in freezer	5
	120	Rif	38, 39, 38		

## Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
55	6-501.13	Floor in dry storage needs cleaning	
55	6-501.13	Floor in large walk in needs cleaning refrigerator	
38	6-501.111	Fruit flies - Waltham pest control is treating	
		Notified PIC about biohazard kit	
		 Dishwasher	
		Hoods look good, done on schedule.	
		based on what is prepared there	
		Dumpsters look good	
		Sanitizer 200 PPM	
		Ice cream area looks good	
		Employee Illness policy in place	
		w/ HACCP Plan	
		Ecosure inspects also	
		Microbial does soft serv reports	

Signature of Person-in-Charge:

Signature of Inspector:

Date: 10/30/18

Date: 10/30/18

# Food Establishment Inspection Report – City/Town of

Whitton

Establishment: Kennedy Snack Bar Curry College	Date: 11/5/18	Page 1 of 3
Address: 1071 Blue Hill Ave	Time in: 2:15	Time out:
Telephone: 617-333-2256	Permit No.: 065	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 0
Owner: Curry College / Sodexo	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: Irene Whooten / Chris Alger		
Inspector: Erin Egan		

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Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
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Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: Irene Whooten	Date:
Signature of Inspector: Erin Egan	Date: 11/5/18

MDPH report form – 10/5/18 version



# Food Establishment Inspection Report – City/Town of Thifton

Establishment: Kennedy-Gunn College

Date: 11/5/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand sink	102	Ref	38	Freezer	6
		Soup	151	Ref	35
		Ref	38	Ref	38

Observations and/or Corrective Actions			
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Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
		Sanitizer 200 PPM	
		Will need test strips for next time & w/ new Code (for sanitizer)	

Signature of Person-In-Charge: [Signature]  
 Signature of Inspector: [Signature]

Date: 11/5/18

# Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Learning Commons Cafe - Curry College</u>	Date: <u>8/22/19</u>	Page 1 of <u>3</u>
Address: <u>866 Brush Hill Rd.</u>	Time In: <u>11:00 am</u>	Time out: <u>11:50 am</u>
Telephone: <u>617-333-2318</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Sodexo Operation LLC / Curry College</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Person-in-charge: <u>Keith Neal</u>		
Inspector: <u>Laura DelleChiaie</u>		

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Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: [Signature] Date: 8/22/19

Signature of Inspector: Laura DelleChiaie Date: 8/22/19

# Food Establishment Inspection Report – City/Town of

Milton

Establishment:

Date: 8/22/19

Page 3 of 4

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		handwashing sinks: 115°F → behind service station 102°F → in prep room prep sink/dump sink → 116°F	
		hook for ice scoop so it doesn't sit in ice (back of house)	
		sanitizer: quat: 200 ppm	
		refrigerator units (back of house) → 33°F → good!	
		refrigerator units (back of house) → 35°F → good!	
		reach in refrigerator (back of house) → 38-40°F → good	
		lights have protective shielding	
		doors are self-closing	
		manufacturer's sanitizer range: 150-400	
		prep unit → 33/34°F → good!	
		prep unit → underneath storage → 37°F good	

Signature:

Signature of Inspector:

Date: 8/22/19

Date:

# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Smart Market Curry College</u>	Date: <u>11/5/18</u>	Page 1 of <u>3</u>
Address: <u>1071 Blue Hill Ave</u>	Time in: <u>2:30</u>	Time out:
Telephone: <u>617-333-2310</u>	Permit No.: <u>064</u>	
Owner: <u>Curry College / Sodexo</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Nanaka Sietczak / Chris Alger</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = In compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
<b>Employee Health</b>						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>						
8 Hands clean & properly washed						
9 No bare hand contact with ready-to-eat food						
10 Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, & unadulterated						
14 Required records available; shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives: approved & properly used						
28 Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: Nanaka Sietczak Date: 11.05.18  
 Signature of Inspector: Erin Egan Date: 11/5/18

# Food Establishment Inspection Report – City/Town of Milton

Establishment: Smart Market

Date: 11/5/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
		Ref	38		
		Freezer	0	Hand sink (in ladies room)	100

## Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
		Sanitizer 200 PPM	
105 cm	590.009 G2-B	Bagels & muffins may need allergen awareness statement (They're pre-packaged & self-service-should have warning for consumers regarding allergens)	
		notice on menu boards	

Signature of Person-in-Charge: [Signature]

Signature of Inspector: [Signature]

Date: 11.05.18

Date: 11/5/18



# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Fontbonne Academy</u>	Date: <u>11/20/18</u>	Page 1 of <u>3</u>
Address: <u>930 Brook Rd</u>	Time in: <u>11:25 AM</u>	Time out:
Telephone: <u>617-696-3244</u>	Permit No.: <u>066</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1 COS</u>
Owner: <u>Fontbonne Academy</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Person-in-charge: <u>Paula Pyner</u>		
Inspector: <u>Eris Egan</u>		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: <u>Paula Pyner</u>	Date: <u>11/20/18</u>
Signature of Inspector: <u>Eris Egan</u>	Date: <u>11/20/18</u>

MDPH report form – 10/5/18 version



# Food Establishment Inspection Report – City/Town of Milton

Establishment: Fontbonne Academy

Date: 11/20/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Sandwiches ref	38	Soup	150	Ref	35
Produce Ref	30	Frozen	0-5	Freezer	0
Milk cooler	40	Tuna	39	Hand sink	102
		Rice	150	Cheese	40
				Chicken	195

## Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
56	6-501.110	Please keep personal items separate from food in dry storage area	
10	5-204.11	Try to keep hand sink more accessible (keep door closed so sink is not blocked off)	
		<p>paulavenezzyner@gmail.com</p> <p>Dry storage looks good</p> <p>Check w/ Tom to find out when hands were cleaned</p> <p>(cookies not made w/ gluten or nuts/self service)</p> <p>Temp logs good</p> <p>Sanitizer 200 PPM</p> <p>Bob in Kitchen now also (Cooky transferred)</p> <p>(Robert Dalry-Servsafe exp 11/30/22)</p>	

Signature of Person-in-Charge:

*Paula Ryner*

Date:

Signature of Inspector:

*Enzeon*

Date:

11/20/18

# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Glover School</u>	Date: <u>11/28/18</u>	Page 1 of <u>3</u>
Address: <u>255 Canton Ave</u>	Time in: <u>10:35 AM</u>	Time out: _____
Telephone: <u>617-898-1051</u>	Permit No.: <u>067</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): _____
Owner: <u>Milton Public Schools / Jackie Morgan</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): _____	
Person-in-charge: <u>Jayne Fitzgerald</u>		
Inspector: <u>Eim Egan</u>		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: \_\_\_\_\_ Discussion with Person-in-Charge: \_\_\_\_\_

n/a

Signature of Person-in-Charge: Jayne Fitzgerald Date: \_\_\_\_\_  
 Signature of Inspector: Eim Egan Date: 11/28/18

# Food Establishment Inspection Report – City/Town of

Milton

Establishment: Glover School

Date: 11/28/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand G'ahs	100, 102, 111	Walk in freezer	0		
	100	Walk in ref	37		
Milk cooler	35	Broccoli	155, 154		

## Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
		Sanitizer 200 PPM	
		Hoods cleaned in August 2018	
		Temp logs & sanitizer logs look good	
		Dry storage looks good	
		New PIC Jayne Fitzgerald	

Signature of Person-In-Charge

Signature of Inspector:

Date:

Date: 11/28/18

# SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

## SITE VISIT REPORT

Site: <u>Coleman</u>		Food Safety & Sanitation Procedures Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable		District: <u>Milton</u>	
Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	✓	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	<u>clean drawn</u>	Proper Storage of Food & Supplies	✓ <u>can be</u>	Thermometer Calibration	<u>no record I</u>
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	✓ <u>dated</u>	Cooling Log	<u>checked there</u>
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength	Buckets	SDS Readily Available	✓ <u>most updated</u>	Receiving Log / Milk Invoices	<u>n/a</u>
	Bottles	Floors	<u>ok</u>	Training Records / Self-inspections	✓
	Sink(s)	Walk-in Organization	<u>good</u>	Receiving/Dumpster Area	<u>OK - some clean</u>

(Check all boxes that apply)

- ☐ MSDS  
☐ Wash / Rinse / Sanitize

- ☐ Mixing  
☐ Usage

- ☐ HACCP  
☐ Cleaning Procedure

- ☐ OSHA  
☐ Other (Explain Below)

Training Module:

broken glass

Employees Trained:

New OSHA plan on addressing hazardous chemicals - Reviewed with

Comments: Jayne, Segovia, Sheela & Donna - updated SDS, changed  
with wash sticks on 3 bay sink. Checked logs, good - BUT calibration  
is not recorded - I checked & recorded it. Replaced bleach sprayer

3.28.19

Date

Susan Mailli  
SFS of New England Service Technician

Jayne Talley  
Site Supervisor

w/ Jayne & Segovia - Please clean & organize your drawers & work station

# SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013

Fax: (978) 334-0324

*Asked for a test cool w/ Sequoia*

## SITE VISIT REPORT

Site: Glenn

Food Safety & Sanitation Procedures  
Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable

District: Milton

Properly Washing, Rinsing & Sanitizing <i>bottles</i>	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	Hair Restraints	<i>pulled back,</i>	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	Proper Storage of Food & Supplies	✓	Thermometer Calibration	<i>4/8/1</i>
Dish Room and Chemical Storage	Sanitizer Bucket Appearance	✓	Cooling Log	<i>left for me</i>
Proper Mixing and Usage	Hand Sink(s) Appearance	✓	Sanitizer Log	<i>check bottles,</i>
Sanitizer Strength	SDS Readily Available	✓	Receiving Log / Milk Invoices	<i>too</i>
Buckets	Floors	<i>OK</i>	Training Records / Self-Inspections	<i>✓</i>
Bottles <i>7250</i>	Walk-In Organization	<i>good</i>	Receiving/Dumpster Area	<i>good</i>
Sink(s)				

(Check all boxes that apply)

### Training & Site Visit Comments

- ☐ MSDS    ☐ Mixing    ☐ HACCP    ☐ OSHA  
☐ Wash / Rinse / Sanitize    ☐ Usage    ☐ Cleaning Procedure    ☐ Other (Explain Below)

Training Module: \_\_\_\_\_

Employees Trained:

Comments: *Reminded Jayne to make sure thermometers are checked/ documented weekly - I checked them today & left an ice cube tray in the freezer w/ Jayne make sure to complete a test cool of hot food before the end of the school year.*

Date

*5/1/19*

*Jayne Martin*  
SFS of New England Service Technician

Site Supervisor

*Jayne Martin*

# Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Milton Academy Bookstore</u>	Date: <u>10/17/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time In: <u>9:30 AM</u>	Time out:
Telephone: <u>617-898-2110</u>	Permit No.: <u>068</u>	
Owner: <u>Barnes &amp; Noble / Milton Academy</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>0</u>
Person-in-charge: <u>Kevin Mullins</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>0</u>
Inspector: <u>Erin Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
<b>Employee Health</b>						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>						
8 Hands clean & properly washed						
9 No bare hand contact with ready-to-eat food						
10 Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, & unadulterated						
14 Required records available: shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives: approved & properly used						
28 Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: Kevin Mullins Date: 10/17/18

Signature of Inspector: Erin Egan



Establishment: Milton Academy Bookstore Date: 10/17/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
		Ref	35	Freezer	-7
		Ref	40		

### Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
		Mostly non-TCS food items	
		Barnes & Noble	
		Kevin - MULLINS @ MILTON. edy.	

**Signature of Person-in-Charge:**

**Signature of Inspector:**

Date:

Date:

# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton Academy EPIC</u>	Date: <u>1/29/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time in: <u>11:25AM</u>	Time out:
Telephone: <u>617-898-2350</u>	Permit No.: <u>064</u>	
Owner: <u>SAGE Dining/Milton Academy</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>2 (COS)</u>
Person-in-charge: <u>John (Jack) Delisle - (Jann Director)</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

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Date of Reinspection: n/a Discussion with Person-in-Charge:

Signature of Person-in-Charge: [Signature] Date: 1/29/18  
 Signature of Inspector: [Signature] Date: 1/29/18

Milton

Wilson Academy Elliott

11/29/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Ref	34	Cold holding	37	Freezer	-9
	40			Chase Tubing	49
	36	Walk in freezer	-5	Ext. temperature	44
Milk	41			Thermos	50
Hand side	117/10	Walk in ref	34	Fice	146
	115				

**Observations and/or Corrective Actions**

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
23	3-501.18	Pasta cooked 11/15 in walk-in ref COS-disinfectant	
55	6-501.13	Floor in walk-in ref needs cleaning	
27	3-501.16	Cold holding 50, 44, 49 - put in freezer Lunch is 12-12:50 PM	
		Sanitization 200 PPM	
		Dishwasher > 160°F	

Einigen

Date: 11/29/18

on *Ein*

7-17-10

# Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Milton Academy - Forbes</u>	Date: <u>10/17/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time in: <u>9:45 AM</u>	Time out: <u>11</u>
Telephone: <u>617-898-7998</u>	Permit No.: <u>053</u>	
Owner: <u>Sage Dining / Milton Academy</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>4</u>
Person-in-charge: <u>Jenn Herndon</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>0</u>
Inspector: <u>Erin Egan</u>		

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
<b>Employee Health</b>						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>						
8 Hands clean & properly washed						
9 No bare hand contact with ready-to-eat food						
10 Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, & unadulterated						
14 Required records available: shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
<b>Consumer Advisory</b>						
25 Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>						
26 Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>						
27 Food additives: approved & properly used						
28 Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>						
29 Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:

11/7/18

Discussion with Person-in-Charge:

Yes, please have all violations corrected by 11/7/18

Signature of Person-in-Charge:

*[Signature]*

Date:

10/17/18

Signature of Inspector:

*[Signature]*

Date:

10/17/18


# Food Establishment Inspection Report - City/Town of Milton

Establishment: Milton Academy - Forbes

Date: 10/17/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand sink	102	Cold holding	40	milk	37
all above	103	w/ cool chest	41	Ref all above	40
	100°	Chicken	41	Freezer - walk in	0
		Chick peas	40		

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
15	3-302.11 P	Pizza sitting on top of other pizzas - please avoid contamination w/ non-food contact surfaces; fruit in walk in	discarded COS 11/7/18
55	6-501.13	Flour in walk in freezer needs cleaning	11/7/18
55	6-501.13	Bakery area floor needs cleaning	11/7/18
		HACCP logs not being filled out	11/7/18
23	3-501.17 P	Sauce is uncovered in walk in not labeled or dated	11/7/18
15	3-302.11 P	Cut tomatoes 43°F - moved to <del>walk in</del>	
22	3-501.16 P	Tofu & carrots 58°F - moved to walk in	
48	4-302.13	Please get dishwasher testing strips	10:50 AM
48	4-302.13	Ecobat - sensor on large dishwasher not working correctly	11/7/18
		Please call Ecobat or facilities to repair	
		 working on choke cover signage	
SAO.011 A		Allergen training & Choke savers	11/7/18
SAO.011 C		A lot of new chefs/staff, less managers than before	
		Head chef Courtney is out today	
		Director Michael quit last week	
		Jenn is in charge now - Jenn Herndon	
		Food safety training next Monday	
		jherndon@sageclining.com	

Reinspect Wed 11/7/18

Signature of Person-in-Charge:

Date: 10/17/18

Signature of Inspector:

Date: 10/17/18



# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Goodwin House-Milton Academy</u>	Date: <u>12/5/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time In: <u>9:35 AM</u> Time out:	
Telephone: <u>617-898-1998</u>	Permit No.: <u>070</u>	
Owner: <u>SAGE Dining/Milton Academy</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>8</u>	
Person-in-charge: <u>John Herndon</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-In-Charge:

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>12/5/18</u>
Signature of Inspector: <u>E. Egan</u>	Date: <u>12/5/18</u>



# Food Establishment Inspection Report – City/Town of Milton

Establishment Goodwin

Date: 12/5/18


Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand Sink	107	Dishwasher	160		
Hand Sink	101				
Milk	34	Ref	34		

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Temp logs should be filled out regularly	
		Hands done in June 2018	
		Sanitizer 200 PPM	

Signature of Person-in-Charge: 

Date:

Signature of Inspector: 

Date:

12/5/18

# Food Establishment Inspection Report – City/Town of

Milton

Establishment: <u>Hathaway House - Milton Academy</u>	Date: <u>12/5/2018</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time in: <u>9:15 AM</u>	Time out:
Telephone: <u>617-898-1998</u>	Permit No.: <u>071</u>	
Owner: <u>SAGE Dining / Milton Academy</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>John Herndon</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Inspector: <u>Erin Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).


Date of Reinspection: Discussion with Person-In-Charge:

Signature of Person-In-Charge:	Date:
Signature of Inspector: <u>Erin Egan</u>	Date: <u>12/5/18</u>

# Food Establishment Inspection Report – City/Town of Milton

Establishment: Hathaway House Milton Academy Date: 12/5/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
		Walk	36	Hand sinks	135
		Ref	41		102
		Ref	35	Dishwasher	>160

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!	
			
		Hands done in juice sanitizer 200 PPM	

Signature of Person-in-Charge: [Signature] Date: 12/5/18  
 Signature of Inspector: [Signature] Date: 12/5/18

# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton Academy Junior</u>	Date: <u>11/29/18</u>	Page 1 of <u>3</u>
Address: <u>170 Centre St</u>	Time in: <u>11:00 AM</u>	Time out:
Telephone: <u>617-898-1298</u>	Permit No.: <u>092</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1(COS)</u>
Owner: <u>SAGE Dining/Milton Academy</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Mariette Delma (PIC Jenni Anderson)</u>		
Inspector: <u>Grim Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: n/a Discussion with Person-In-Charge:

Signature of Person-In-Charge: <u>Mariette Delma</u>	Date: <u>11-29-18</u>
Signature of Inspector: <u>Grim Egan</u>	Date: <u>11/29/18</u>

MDPH report form – 10/5/18 version

# Food Establishment Inspection Report – City/Town of

Milton

Establishment: Milton Academy Junior

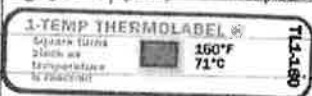
Date: 1/29/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Cucumbers salad	50	Hand sink	102		
Cucumbers	50				
Insider	49	Chicken salad	43	tested again after chilling	29

## Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
22	3-501.16	Cold holding 50°, 50°, 49° - moved to refrigerator, PIC states food comes around 11:15-11:20 AM - & sits (covered), but it doesn't always get here cold enough so it needs to be refrigerated until lunch. Please make sure food is not here until at least 11:15 AM & should arrive at or below 41°  Temp logs - okay, please fill in corrective action when taken    Dishwasher 164°, 182° - rinse wash Lunch is at 11:35 AM PIC Mariette Delma, & Carlos Sanitizer 200 PPM Nathan comes for lunch	COS

Signature of Person-in-Charge

Mariette Delma

Date:

1/29/18

Signature of Inspector:

R. Egan

Date:

1/29/18



# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton Academy Snack Bar</u>	Date: <u>9:05 AM</u>	Page 1 of <u>3</u>
Address: <u>70 Centre St</u>	Time in: <u>10/17/18</u>	Time out:
Telephone: <u>617-898-1798</u>	Permit No.: <u>074</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1</u>
Owner: <u>Milton Academy/Sage Dining</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Person-in-charge: <u>Amina Dunn</u>		
Inspector: <u>Erin Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: 11/7/18 Discussion with Person-in-Charge:

Signature of Person-in-Charge: [Signature] Date: 10/17/18  
 Signature of Inspector: [Signature] Date: 10/17/18



# Food Establishment Inspection Report – City/Town of Milton

Establishment: Milton Academy Snack Bar Date: 10/17/18 Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Refrig	40	Handsink	103	Freezer	-2
"	38	Handsink	104		
"	37.5				
"	40				
"	40				

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
47	4-501.11	Dishwasher is leaking, door pops open when you run it, needs repair. PIC states she has asked for repair	11/7/18
47	4-501.11	Repair ice machine - broken on top	11/7/18
22	3-501.16 P	Raw cookie dough sitting out on top of ice machine	COS
		Cookies - raw - sitting on top of ice machine	
		Ice machine broken on top	
		Inadequate staff - 2 people working right now are very overwhelmed	
		Temp logs? - not filled out since 10/11	
		Sanitizer 200 ppm	
		Dishwasher 175°F (I held door shut to run it)	

Signature of Person-In-Charge: [Signature]

Signature of Inspector: [Signature]

MOPH report form - 10/5/18 version

Date: 10/17/18

Date: 10/17/18

# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton High School</u>	Date: <u>11/29/18</u>	Page 1 of <u>3</u>
Address: <u>25 Gule Rd</u>	Time in: <u>10 AM</u>	Time out:
Telephone: <u>617-898-1051</u>	Permit No.: <u>077</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1 (COS)</u>
Owner: <u>Milton Public Schools/Jackie Morgan</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Person-in-charge: <u>Elaine Moore</u>		
Inspector: <u>Erin Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: n/a Discussion with Person-in-Charge: e.moore @ miltonps.

Signature of Person-in-Charge: <u>X Elaine Moore</u>	Date: <u>11/29/18</u>
Signature of Inspector: <u>E. Egan</u>	Date: <u>11/29/18</u>

MDPH report form – 10/5/18 version

Nilton

Date: 11/29/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Handzules	101	Cold holding		Ref	38
	106	bagged	35		40
	114	lettuce	38	Truck	170
Mashed Pot	107-117	Walt in ref	38	Walt in freezer	9

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
22. 55	6-501.13	Pest nests in wall in freezer	next inspection
23	3-501.17	Date marking on chicken in refrig (general TSKs) (not dated)	CDS
		Pest control good	
		Sanitizer 200PPM	
		Dry Storage food's good	
		Temp logs good	
		Wash 153°F, Rinse 180°F	
		Snack Room - good	

Date: \_\_\_\_\_

Date: 11/29/18

# SFS<sup>Of</sup> New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

## SITE VISIT REPORT

Site: Milton H.S.

Food Safety & Sanitation Procedures  
Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable

District: Milton

Properly Washing, Rinsing & Sanitizing <u>Reviewed</u>	Employee Presentation ✓	Food Temperature Chart ✓
Glass and Stainless Appearance ✓	Proper Hand Washing ✓	Equipment Temperature Chart ✓
Ovens and Cook Surfaces Appearance ✓	Proper Glove Usage ✓	Holding Temperature Chart ✓
Serving Line Appearance ✓	Hair Restraints <u>no / or pulled back</u>	Dishwasher Temperature Chart ✓
Sinks and Food Prep Area Appearance ✓	Proper Storage of Food & Supplies ✓	Thermometer Calibration ✓ <u>4/12</u>
Dish Room and Chemical Storage ✓	Sanitizer Bucket Appearance ✓	Cooling Log ✓
Proper Mixing and Usage ✓	Hand Sink(s) Appearance ✓	Sanitizer Log ✓
Sanitizer Strength	SDS Readily Available <u>added updated</u>	Receiving Log / Milk Invoices ✓
Buckets	Floors <u>disinfecting</u>	Training Records / Self-inspections ✓
Bottles <u>✓ 250</u>	Walk-In Organization <u>good</u>	Receiving/Dumpster Area <u>good</u>
Sink(s)		

(Check all boxes that apply)

- ☐ MSDS  
☐ Wash / Rinse / Sanitize

- ☐ Mixing  
☐ Usage

Training & Site Visit Comments labeled - dated  
☐ HACCP  
☐ Cleaning Procedure  
☐ OSHA  
☐ Other (Explain Below)

Training Module: \_\_\_\_\_

Employees Trained: \_\_\_\_\_

Comments: discussed product use w/ Elaine when product toured. Sanitizer  
Left de-line instructions for dish machine - Please do asap. ✓ Germicide  
Proper sanit use during serving. Changed fitting on rinse @  
dishwasher Replaced mixing post to include Germicide. Replaced 2

Date 5/1/19

Date

Worn cutters. 2 new Germicide bottles - filled a bunch of bottles

SFS of New England Service Technician

Site Supervisor



P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

storage is dated properly

### SITE VISIT REPORT

Site: Milton H.S.

Food Safety & Sanitation Procedures  
Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable

District: Milton

Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	✓	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	✓	Proper Storage of Food & Supplies	good	Thermometer Calibration	✓ T/!
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	✓	Cooling Log	n/c
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength		SDS Readily Available	✓ changed most	Receiving Log / Milk Invoices	✓
Buckets	✓	Floors	✓	Training Records / Self-Inspections	✓
Bottles	✓ 250	Walk-in Organization	✓	Receiving/Dumpster Area	good
Sink(s)	✓				

(Check all boxes that apply)

#### Training & Site Visit Comments

- ☐ MSDS  
☐ Wash / Rinse / Sanitize

- ☐ Mixing  
☐ Usage

- ☐ HACCP  
☐ Cleaning Procedure

- ☐ OSHA  
☐ Other (Explain Below)

Training Module: \_\_\_\_\_

Employees Trained:

n/ Sarah Sanchez, Mercedes Benham, Terri Lynn Manceau, Gladys

Comments: New OSHA rules on addressing hazardous chemicals. Changed  
most SDS - color coded. Changed with sanitizer & wash sink stickers  
checked log - pretty good. Calibration is updated - 1/ great job

Elaine Moore

Date

SFS of New England Service Technician

Site Supervisor

checked sanitizer, good - checked dishwasher feed temp - good



# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton High School Cooking Club</u>	Date: <u>12/14/18</u>	Page 1 of <u>3</u>
Address: <u>25 Gile Rd</u>	Time in: <u>9:50AM</u>	Time out:
Telephone: <u>617-898-1051</u>	Permit No.: <u>078</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>Milton Public Schools / Joyce White</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Joyce White</u>		
Inspector: <u>Erin Segan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-In-Charge:

Signature of Person-in-Charge: <u>Joyce White</u>	Date: <u>12/14/18</u>
Signature of Inspector: <u>Erin Segan</u>	Date: <u>12/14/18</u>



# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Milton High School Inside Concussion</u>	Date: <u>12/19/18</u>	Page 1 of <u>3</u>
Address: <u>25 Gile Rd</u>	Time in: <u>11 AM</u>	Time out:
Telephone: <u>617-898-1051</u>	Permit No.: <u>075</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Owner: <u>Milton Boosters</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Person-in-charge: <u>Ruth Dobrindt</u>		
Inspector: <u>Wm Egan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: [Signature] Date: 12/19/18

Signature of Inspector: [Signature] Date: 12/19/18

# Food Establishment Inspection Report – City/Town of

Thilthorpe

Establishment: Thilthorpe High School

Date: 12/19/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
		Everything looks great!!	
		Gloves are here - non latex & powder free	
		Water > 100°F	
		All non TCS food	
		Water & soda	
		Contact Elaine about outdoor concentration	
		Tricia Heelen 617-347-6874	
		Mika McCarthy 617-686-7278	
		Sanitizer 100 PPM	

Signature of Person-in-Charge:

*[Signature]*

Date:

Signature of Inspector:

*[Signature]*

Date: 12/19/18

# Food Establishment Inspection Form

Page 2 of 2

The Commonwealth of Massachusetts  
Milton Health Department, Town Hall, 1st floor  
525 Canton Ave  
Milton, MA 02186 Phone: 617-898-4888

# Violations

Priority-

Priority foundation-

Core-

Score (optional)

Date 10/4/18

Time In 11 AM

Time Out

Establishment Name: Pierce Middle School

Risk Category

Type of Operation(s)

- ☒ Food Service  
☐ Retail  
☐ Residential Kitchen  
☐ Mobile  
☐ Temporary  
☐ Caterer  
☐ Bed & Breakfast  
☐ Farmer's Market  
☐ Other: School

Type of Inspection

- ☒ Routine  
☐ Reinspection  
Previous Inspection Date:  
☐ Pre-Operation  
☐ Suspect Illness  
☐ General Complaint  
☐ HACCP  
☐ Other:

Establishment Address: 451 Central Ave

Telephone: 617-898-1051

HACCP # N

Owner: Milton Public Schools

Permit #: 079

Person-in-Charge (PIC): Domie Catrella

Food Safety Training (Exp. Date): On file

Inspector: Erin Egan

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Mark "X" in appropriate box for COS and/or R  
COS = corrected on-site during inspection R = repeat violation

### Compliance Status

COS

R

### Compliance Status

COS

R

#### Supervision

- 1 IN OUT PIC present, demonstrates knowledge, and performs duties  
2 IN OUT N/A Certified Food Protection Manager

#### Employee Health

- 3 IN OUT Management, food employee and conditional employee; knowledge, responsibilities and reporting  
4 IN OUT Proper use of restriction and exclusion  
5 IN OUT Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

- 6 IN OUT N/O Proper eating, tasting, drinking, or tobacco use  
7 IN OUT N/O No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

- 8 IN OUT N/O Hands clean & properly washed  
9 IN OUT N/A N/O No bare hand contact with RTE food  
10 IN OUT Adequate handwashing sinks properly supplied and accessible

#### Approved Source

- 11 IN OUT Food obtained from approved source  
12 IN OUT N/A N/O Food received at proper temperature  
13 IN OUT Food received in good condition, safe, & unadulterated  
14 IN OUT N/A N/O Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

- 15 IN OUT N/A N/O Food separated and protected  
16 IN OUT N/A Food-contact surfaces; cleaned & sanitized

#### Time / Temperature Control for Safety

- 17 IN OUT Proper disposition of returned, previously served, reconditioned & unsafe food  
18 IN OUT N/A N/O Proper cooking time & temperatures  
19 IN OUT N/A N/O Proper reheating procedures for hot holding  
20 IN OUT N/A N/O Proper cooling time and temperature  
21 IN OUT N/A N/O Proper hot holding temperature  
22 IN OUT N/A N/O Proper cold holding temperature  
23 IN OUT N/A N/O Proper date marking and disposition  
24 IN OUT N/A N/O Time as a Public Health Control

#### Consumer Advisory

- 25 IN OUT N/A Consumer advisory provided for raw / undercooked food

#### Requirements for Highly Susceptible Populations (HSP)

- 26 IN OUT N/A Pasteurized foods used; prohibited foods not offered

#### Food / Color Additives and Toxic Substances

- 27 IN OUT N/A Food additives: approved & properly used  
28 IN OUT N/A Toxic sub. properly identified, stored & used

#### Conformance with Approved Procedures

- 29 IN OUT N/A Compliance with variance / specialized process / HACCP Plan

Risk Factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" in appropriate box for COS and/or R

COS = corrected on-site during inspection

R = repeat violation

### Compliance Status

COS

R

### Compliance Status

COS

R

#### Safe Food and Water

- 30 Pasteurized eggs used where required  
31 Water & ice from approved source  
32 Variance obtained for specialized processing methods

#### Food Temperature Control

- 33 Proper cooling methods used; adequate equipment for temperature control  
34 Plant food properly cooked for hot holding  
35 Approved thawing methods used  
36 Thermometers provided & accurate

#### Food Identification

- 37 Food properly labeled; original container

#### Prevention of Food Contamination

- 38 Insects, rodents, & animals not present  
39 Contamination prevented during food preparation, storage and display  
40 Personal cleanliness  
41 Wiping cloths: properly used & stored  
42 Washing fruits & vegetables

#### Proper Use of Utensils

- 43 In-use utensils properly stored  
44 Utensils, equipment & linens: properly stored, dried, & handled  
45 Single-use / single-service articles: properly stored & used  
46 Gloves used properly

#### Utensils, Equipment and Vending

- 47 Food & non-food contact surfaces cleanable, properly designed, constructed & used  
48 Warewashing facilities: installed, maintained, & used; test strips  
49 Non-food contact surfaces clean

#### Physical Facilities

- 50 Hot & cold water available; adequate pressure  
51 Plumbing installed; proper backflow devices  
52 Sewage & waste water properly disposed  
53 Toilet features: properly constructed, supplied, & cleaned  
54 Garbage & refuse properly disposed; facilities maintained  
55 Physical facilities installed, maintained, & clean  
56 Adequate ventilation & lighting; designated areas used

#### SPECIAL REQUIREMENTS / OTHER

☐ Any-choking (590.009[E]) ☐ Tobacco (590.009[F]) ☐ Allergen Awareness (590.009[G]) ☐ Local law regulation ☐ Other  
Official Order for Correction: Based on an inspection today, the items checked indicate violations of the Board of Health Food Regulation / 2013 Federal Food Code. This report, when signed below by a Board of Health member or its designee, constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If approved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within ten (10) calendar days of receipt of this order.

PIC's Signature: Domie Catrella

Inspector's Signature: Erin Egan

Print: Domie Catrella

Follow-up: YES (NO) (circle one)

Date: 10/11/18

Follow-up Date, if applicable:



# SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

## SITE VISIT REPORT

Site: <u>Pine</u>		Food Safety & Sanitation Procedures Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable		District: <u>Milton</u>	
Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	—	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	—	Proper Storage of Food & Supplies	See below	Thermometer Calibration	—
Dish Room and Chemical Storage	good	Sanitizer Bucket Appearance	✓	Cooling Log	—
Proper Mixing and Usage	yes	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength	Buckets — Bottles < 250 Sink(s) < 250	SDS Readily Available	✓	Receiving Log / Milk Invoices	Comm?
		Floors	OK	Training Records / Self-inspections	✓
		Walk-In Organization	OK	Receiving/Dumpster Area	broken glass -

(Check all boxes that apply)

- ☐ MSDS  
☐ Wash / Rinse / Sanitize

- ☐ Mixing  
☐ Usage

- ☐ HACCP  
☐ Cleaning Procedure

- ☐ OSHA  
☐ Other (Explain Below)

Training Module: lots of debris

Employees Trained:

at Smpit, Mariska Leske & Marian - New OSHA plan on addressing

Comments: hazardous chemicals - updated all SDS sheets, now they are mostly  
"color coded" Checked sanitizer, dishwasher temp & dishwasher feed good  
Changed wash/sanitizer sticks (worn) on sinks. Hung new pvc cutter.

Date

3/28/19

Spencer M. Miller  
SFS of New England Service Technician

Memoirs - out  
Site Supervisor

In dry storage - no bulb covers - most items, cans, condiments do not  
have a record date

# SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

## SITE VISIT REPORT

Site: Pierce

Food Safety & Sanitation Procedures  
Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable

District: Milton

Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	Some, pulled back	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	✓	Proper Storage of Food & Supplies	✓ + + +	Thermometer Calibration	Some NO
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	✓	Cooling Log	✓
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength		SDS Readily Available	✓	Receiving Log / Milk Invoices	✓
Buckets	—	Floors	good	Training Records / Self-inspections	✓
Bottles	✓ 250	Walk-In Organization	good	Receiving/Dumpster Area	messy
Sink(s)	—				

(Check all boxes that apply)

☐ MSDS  
☐ Wash / Rinse / Sanitize

☐ Mixing  
☐ Usage

☐ HACCP  
☐ Cleaning Procedure

☐ OSHA  
☐ Other (Explain Below)

Training Module: ↑

Employees Trained: u/ Sonjit

Comments: u/ Sonjit Marion Can't difference between sanitizer & bleach  
can have been dated! Great! Checked dishwasher wash & rinse  
feed & temp. Replaced drain tubes on skillet.  
Reviewed disposal use for ovens - left extra. Checked paper log -

Date: # 5/1/19

good - consistent

Susan Martin  
SFS of New England Service Technician

Conni  
Site Supervisor

# Food Establishment Inspection Report – City/Town of Milton

Establishment: <u>Tucker School</u>	Date: <u>11/28/18</u>	Page 1 of <u>3</u>
Address: <u>187 Blue Hills Parkway</u>	Time in: <u>9:50 AM</u>	Time out:
Telephone: <u>617-898-1051</u>	Permit No.: <u>080</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Owner: <u>Milton Public Schools</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: <u>Kim DeMarino</u>		
Inspector: <u>Erin Sagan</u>		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Supervision</b>							
1	Person-in-charge present, demonstrates knowledge, and performs duties						
2	Certified Food Protection Manager						
<b>Employee Health</b>							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	Proper use of restriction and exclusion						
5	Procedures for responding to vomiting and diarrheal events						
<b>Good Hygienic Practices</b>							
6	Proper eating, tasting, drinking, or tobacco use						
7	No discharge from eyes, nose, and mouth						
<b>Preventing Contamination by Hands</b>							
8	Hands clean & properly washed						
9	No bare hand contact with ready-to-eat food						
10	Adequate handwashing sinks properly supplied and accessible						
<b>Approved Source</b>							
11	Food obtained from approved source						
12	Food received at proper temperature						
13	Food received in good condition, safe, & unadulterated						
14	Required records available: shellstock tags, parasite destruction						

Compliance Status		IN	OUT	N/A	N/O	COS	R
<b>Protection from Contamination</b>							
15	Food separated and protected						
16	Food-contact surfaces; cleaned & sanitized						
17	Proper disposition of returned, previously served, reconditioned & unsafe food						
<b>Time/Temperature Control for Safety</b>							
18	Proper cooking time & temperatures						
19	Proper reheating procedures for hot holding						
20	Proper cooling time and temperature						
21	Proper hot holding temperature						
22	Proper cold holding temperature						
23	Proper date marking and disposition						
24	Time as a Public Health Control						
<b>Consumer Advisory</b>							
25	Consumer advisory provided for raw / undercooked food						
<b>Highly Susceptible Populations</b>							
26	Pasteurized foods used; prohibited foods not offered						
<b>Food/Color Additives and Toxic Substances</b>							
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used						
<b>Conformance with Approved Procedures</b>							
29	Compliance with variance / specialized process / HACCP Plan						

**Official Order for Correction:** Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: n/a Discussion with Person-in-Charge:

Signature of Person-in-Charge: Kim DeMarino

Date:

Signature of Inspector: Erin Sagan

Date: 11/28/18

# Food Establishment Inspection Report – City/Town of Milton

Establishment: Tucker School

Date: 11/28/18

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Milk in fridge	4.2			Hand sink	101
Milk cooler	35	Hand sink	100	Hand sink - Left	38
		Hand sink	102	Hand sink - Right	36
				Hand sink	102

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
55	6-501.13	Please clean under dry storage floor	next inspection
		sanitizer 200PPM	
		Kim Demarino - PIC	
		Temp logs good	
		Maintenance says trash & recycling going into same truck - mention to Hilary or Chase	
		Dry storage good - all items in date	

Signature of Person in Charge: M. Demarino

Date:

Signature of Inspector: M. Segan

Date: 11/28/18

# SFS Of New England, Inc.

P.O. Box 600, Hubbardston, MA 01452 Telephone: (413) 478-8013 Fax: (978) 334-0324

## SITE VISIT REPORT

Site: <u>Tucker</u>		Food Safety & Sanitation Procedures Left-Side "✓" Acceptable / Right-Side "✓" Unacceptable		District: <u>Milton</u>	
Properly Washing, Rinsing & Sanitizing	✓	Employee Presentation	✓	Food Temperature Chart	✓
Glass and Stainless Appearance	✓	Proper Hand Washing	✓	Equipment Temperature Chart	✓
Ovens and Cook Surfaces Appearance	✓	Proper Glove Usage	✓	Holding Temperature Chart	✓
Serving Line Appearance	✓	Hair Restraints	✓	Dishwasher Temperature Chart	✓
Sinks and Food Prep Area Appearance	✓	Proper Storage of Food & Supplies	✓ <u>boxed</u>	Thermometer Calibration	✓
Dish Room and Chemical Storage	✓	Sanitizer Bucket Appearance	✓ <u>PACKED</u>	Cooling Log	✓ <u>nan</u>
Proper Mixing and Usage	✓	Hand Sink(s) Appearance	✓	Sanitizer Log	✓
Sanitizer Strength		SDS Readily Available	✓ <u>updated</u>	Receiving Log / Milk Invoices	✓
Buckets	✓ <u>250</u>	Floors	✓ <u>good</u>	Training Records / Self-Inspections	✓
Bottles	✓ <u>250</u>	Walk-In Organization	OK	Receiving/Dumpster Area	✓ <u>Through front</u>
Sink(s)	✓				

(Check all boxes that apply)

- ☐ MSDS  
☐ Wash / Rinse / Sanitize  
☐ Mixing  
☐ Usage

### Training & Site Visit Comments

- ☐ HACCP  
☐ Cleaning Procedure  
☐ OSHA  
☐ Other (Explain Below)

Training Module: \_\_\_\_\_

Employees Trained: \_\_\_\_\_

Comments: Training on new OSHA plan on addressing hazardous chemicals  
Reviewed w/ Zoraida, Kim, Maria; Alexandria - recorded &  
added to (mostly new) SDS packet. Checked sanitizers - hang  
test strips - left 2. Good HACCP log - good

Date: 3/28/19

Susan Martin  
SFS of New England Service Technician

Kim Delia  
Site Supervisor

storage practices w/ Kim - receiving temp for milk, on invoice